



FESTIVE

Menu

STARTERS

Parsnip & Apple Soup
Cider infused golden raisins

Ham Hock & Apricot Roulade
Pistachio piccalilli, bruschetta

Poached Salmon
Tempura prawn, crayfish, mango & tomato salsa

MAINS

Traditional Roast British Turkey
Bacon rolls, cranberry stuffing, thyme & sherry jus, served with
roast potatoes, cauliflower cheese, seasonal vegetables

Pan Fried Sea Bass
Saffron & prawn risotto, roasted baby fennel, herb oil,
balsamic roasted tomatoes on the vine

Grilled Lamb Cutlet, Ballotine of Lamb Shoulder
Garlic rosemary jus, Dauphinoise potato, tender stem broccoli,
spiced beetroot puree

Filo Swirl, Butternut, Chickpea & Feta
Harissa tomato sauce, cranberry & pistachio crumb, mint yogurt

DESSERTS

Christmas Plum Pudding
Brandy sauce, orange butter

Chocolate & Kirsch Delice
Amaretto cream, crushed amaretto biscuits

Fresh Fruit Salad
Clotted cream

Selection of Ice Creams & Sorbets



AVAILABLE 7 DAYS A WEEK | 3 COURSES £35